

2022

Zweigelt

Qualitätswein



Cellar

2 days cold maceration –
crushing - spontaneous
fermentation for 12 days – 12
months in used barrels – 1 month
on the bottle before release

Tasting Note

Blueberry – cherry – tobacco –
white pepper – fresh acidity

Food Pairing

Poultry BBQ – dishes with
mushrooms – soft cheese

Varietal
Zweigelt

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
6.6 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2030

EAN
9003634117176

